

WHAT IS CLAIMED IS:

- 1 1. A gloss coating for a food, said coating comprising whey protein
2 isolate (WPI) or soy protein isolate (SPI) and a disaccharide or monosaccharide plasticizer.
- 1 2. A gloss coating of claim 1, wherein said coating comprises WPI.
- 1 3. A gloss coating of claim 1, wherein said plasticizer is a disaccharide.
- 1 4. A gloss coating of claim 3, wherein said plasticizer is selected from the
2 group consisting of: sucrose, maltose, trehalose, cellobiose, and lactose.
- 1 5. A gloss coating of claim 4, wherein said plasticizer is sucrose.
- 1 6. A gloss coating of claim 1, wherein the food is a confection.
- 1 7. A gloss coating of claim 6, wherein the confection is a chocolate.
- 1 8. A gloss coating of claim 6, wherein the chocolate is selected from the
2 group consisting of: milk chocolate, semi-sweet chocolate, bitter-sweet chocolate, sweet
3 chocolate, dark chocolate, and imitation chocolate.
- 1 9. A gloss coating of claim 6, wherein the confection is selected from the
2 group consisting of a hard panned confection, a soft panned confection, a starch molded
3 confection and a compressed sugar tablet.
- 1 10. A gloss coating of claim 6, wherein the confection has an exterior
2 surface comprising a dried yogurt formulation.
- 1 11. A gloss coating of claim 1, wherein the WPI or SPI is not denatured.
- 1 12. A gloss coating of claim 1, wherein the WPI or SPI is denatured.
- 1 13. A gloss coating of claim 1, wherein the coating comprises both
2 denatured and non-denatured WPI or SPI.
- 1 14. A gloss coating of claim 1, wherein the coating comprises both WPI
2 and SPI.

1 15. A gloss coating of claim 1, wherein the coating further comprises a
2 lipid.

1 16. A gloss coating of claim 15, wherein the lipid is cocoabutter.

1 17. A method of providing an edible gloss coating to a food, said method
2 comprising coating said food with (a) a film-forming protein selected from the group
3 consisting of whey protein isolate (WPI) and soy protein isolate (SPI) and (b) a disaccharide
4 or monosaccharide plasticizer.

1 18. A method of claim 17, wherein said film-forming protein is WPI.

1 19. A method of claim 17, wherein said disaccharide or monosaccharide
2 plasticizer is a disaccharide.

1 20. A method of claim 19, wherein said disaccharide is selected from the
2 group consisting of: sucrose, maltose, trehalose, cellobiose, and lactose.

1 21. A method of claim 20, wherein said plasticizer is sucrose.

1 22. A method of claim 17, wherein the food is a confection.

1 23. A method of claim 22, wherein the confection is a chocolate.

1 24. A method of claim 22, wherein the chocolate is selected from the
2 group consisting of: milk chocolate, semi-sweet chocolate, bitter-sweet chocolate, sweet
3 chocolate, dark chocolate, and imitation chocolate.

1 25. A method of claim 22, wherein the confection is selected from the
2 group consisting of a hard panned confection, a soft panned confection, a starch molded
3 confection and a compressed sugar tablet.

1 26. A method of claim 22, wherein the confection has an exterior surface
2 comprising a dried yogurt formulation.

1 27. A method of claim 17, wherein the WPI is denatured.

1 28. A method of claim 17, wherein the WPI is not denatured.

1 29. A method of claim 17, wherein the coating comprises both denatured
2 and non-denatured WPI.

1 30. A method for increasing shelf life of a nut, said method comprising
2 (a) contacting said nut with an aqueous solution comprising a film-forming
3 agent selected from the group consisting of whey protein isolate (WPI) and soy protein
4 isolate (SPI),
5 (b) mildly abrading said nut, and
6 (b) drying said nut to its original water content,
7 thereby increasing its shelf life.

1 31. A method of claim 30, further wherein said solution comprises a
2 surfactant.

1 32. A method of claim 31, wherein said surfactant is selected from the
2 group consisting of lecithin, Tween, and Span™.

1 33. A method of claim 30, further wherein said solution comprises a
2 plasticizer.

1 34. A method of claim 33, wherein said plasticizer is glycerol.

1 35. A method of claim 30, wherein said solution comprises WPI.

1 36. A method of claim 30, wherein said mild abrasion is caused by
2 contacting said nut with a surface.

1 37. A method of claim 36, wherein said surface is a second nut.

1 38. A method of claim 37, wherein said nut is moved against said second
2 nut by placing said nut and said second nut in a movable container and moving, vibrating,
3 rotating, or shaking said container, thereby moving said nut against said second nut.

1 39. A method of claim 37, wherein said nut is moved against said second
2 nut by placing said nut and said second nut on a surface and agitating the nuts.

1 40. A method of claim 37, wherein said nut and said second nut are of
2 different types.

41. A method of claim 30, wherein said nut is a peanut.

42. A method of claim 30, wherein said nut is selected from the group almond, cashew, walnut, hazelnut, pecan, macadamia, pistachio, Brazil nut, and

43. A method of claim 30, wherein said WPI or SPI is undenatured WPI or

44. A method of claim 30, wherein said WPI or SPI is denatured.

45. A method of claim 30, wherein said film-forming agent comprises both natural WPI or SPI.